

# the SUMMERHOUSE

Garden Dome



## **Dinner Menu**

# Our Story

At The Summerhouse, we wish to whisk you away to an idyllic countryside retreat nestled amongst the rolling greenery of Sleepy Seletar. Be transported to a summer escape with the nature-inspired, farm-to-table cuisine of The Summerhouse Dining Room, in which fresh, seasonal produce, and simple yet refined techniques are used to construct inventive flavors.

Be immersed in nature and take a leisurely stroll amongst our edible garden or bask in the beauty of our climate controlled geodesic Garden Domes and gazetted gazebos.

The Summerhouse Dining Room connects with a farming collective of growers, producers and kelongs, to allow value-added and sustainable practices to be selected over others. This back-to-basic approach also sees garnishes and herbs used in the restaurant being harvested from the in-house edible garden, providing unrivalled freshness and provenance to the table.

We now invite you to join us on an endless Summer of farm-fresh delights and gastronomical discovery.

the SUMMERHOUSE

## The Summerhouse Kitchen Table

The chef's selection of the best ingredients, sourced sustainably from The Summerhouse Farms served communal style

Available at \$380\*\* per couple

Additional guest at \$120\*\*

### The Summerhouse Cellar Door

• WINE BY THE BOTTLE •

Beresford Bell Tower, Merlot (Australia) OR Francois Villard, Syrah (France)

or

Bastianich Pinot Grigio (Italy) OR Giesen Sauvignon Blanc (New Zealand)

### TO START

#### Grilled Prawn

Glazed and Wrapped In Lardo  
*Seafood Culture, Singapore Straits*

#### Australian Avocado

Ikura | Truffle Pecorino | Chive | Sous Vide Egg Yolk | Chia Seed Cracker  
*Freedom Eggs, Johor*

#### Moroccan Eggplant

Goat Cheese | Leek Ash | Coriander | Crouton  
*OH Farm, Singapore*

#### Fresh Mud Crab And Shallot Omelette

Gruyere | Herbs from the Garden | Crab Sauce  
*Seafood Culture, Singapore Straits*

### MAINS

#### Red Snapper

Charred Artichokes | Black Olives | Capers | Vine Ripe Baby Tomatoes

#### 100 Hour Cooked Mayura Wagyu Brisket Mbs 9+

Kale | Crispy Arugula | Inka Grilled Broccolini  
*Mayura Station Wagyu, South Australia*

### SIDES

#### Smoked Potato Purée

Grilled Abalone Mushroom | Parsley Emulsion | Toasted Pine Nuts | Beef Stock  
*Kin Yan Agriculture Singapore*

### DESSERTS

#### Balinese Chocolate Ice Cream

Chocolate Ice Cream | Vanilla Custard | Hazelnut Cookie  
*Valrhona, Bali*

All prices are subject to 10% service charge & prevailing government taxes.  
Please let us know if you have any dietary restrictions.